



### STARTERS/PUB FARE

**New England Clam Chowder** Cup 7 Bowl 9

**North Hero House Seasonal Garden Salad** 8  
Local Mesclun, House Pickled Vegetables, Chevre,  
House Maple Balsamic Dressing

**Caesar Salad** 8  
Fresh Cut Romaine, North Hero House Caesar  
Dressing, Garlic Croutons, Parmesan Crisp  
**Add Chicken 6, Add Crabcake(s) 7/12**

**Flash-Fried Rhode Island Calamari** 11  
Cornmeal-Crusted, Chipotle Aioli, Ajvar  
Cider Balsamic Reduction

**North Hero House Loaded Fries** 8/12  
Hand Cut Fries, Smoked Pork Belly, House-Pickled  
Vegetables, Sweet Chili Aioli, Dijonnaise

**North Hero House Crab Cake** 12  
House Greens, Sriracha Aioli

**Shrimp Cocktail** 12  
Jumbo Shrimp served with Cocktail Sauce

**Chicken Quesadilla** 9  
Braised and Shredded Chicken,  
Cheddar Cheese, Salsa & Sour Cream

**North Hero House Grilled Chicken Wings** 10  
Choice of: Hot, BBQ, Honey Garlic, Maple Sriracha  
Vermont Maple Farm's Wicked Maple Pepper Dry Rub  
*Choice of House Bacon Ranch or Bleu Cheese*

**Onion Rings** 7  
House Onion Rings served with Chipotle Aioli

### NORTH HERO HOUSE SIGNATURE DISHES

**North Hero House Lobster Roll** 24  
Butter Poached Maine Lobster, Grilled Roll, Sundried  
Tomato Aioli, Frites, House-Made Coleslaw  
**Onion Rings** 2

**Fish & Chips** 15  
"North Hero House Ale" Battered Haddock,  
House-Made Coleslaw, Tartar Sauce, Old Bay Frites  
**Onion Rings** 2

### SANDWICHES & BURGERS

**North Hero House Burger** 15  
8 Oz Vermont Raised Beef, Cheddar Cheese, House-Made  
Pickles, Brioche Bun, Lettuce, Tomato, Onion,  
House-Made Thousand Island Dressing, Frites  
**Add Bacon 2 Onion Rings 2**

**Ahi Tuna Steak Burger** 16  
Grilled 6 Oz Ahi Tuna Steak, Brioche Bun, Wasabi Aioli,  
Ginger, Napa Cabbage, Miso Vinaigrette,  
House-Made Coleslaw  
**Onion Rings 2**

**Open Faced Portobello Mushroom Burger** 14  
Balsamic Marinated Portobello Mushroom Cap,  
Mozzarella Cheese, Heirloom Tomato, Ramp Pesto Aioli,  
Served on Grilled Sourdough Bread with Orzo Pasta Salad

### ENTREES

**Pasta Bolognese** 15  
Vermont Farm Raised Beef & Pork Ragu,  
Rigatoni Pasta, Reggiano, Grilled Garlic Bread

**Grilled Pork Tenderloin** 25  
Boucher Bleu Cheese Crust, Whipped Sweet  
Potatoes, Honey Glazed Roasted Beets

**Garlic Shrimp** 25  
Sautéed Shrimp in Olive Oil, White Wine, Lemon &  
Garlic, Heirloom Tomatoes, Angel Hair Pasta

**Cornish Game Hen** 24  
Pan Roasted Cornish Game Hen, Sautéed  
Spinach & Mushrooms, Herb Roasted Red Potatoes,  
Balsamic Tomato Reduction

**Faroe Island Salmon** 28  
Pan Seared Faroe Island Salmon, Herb Roasted  
Red Potatoes, Wilted Spinach with Dill Creme

**Lobster Risotto** 26  
Creamy Lobster & Saffron Risotto

**Grilled Rack of Lamb** 26  
Orzo Pasta Salad, Marinated Cucumbers, Mint Yogurt

**Grilled 9 Oz. Filet Mignon** 33  
Roasted Red Potatoes, Chef's Choice Seasonal Vegetable,  
Red Wine & Rosemary Demi Glace

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.\***